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product information, ingredients, nutritional guides and dietary or allergy wice may change from time to time, we recommend that you always carefully all the product label piror to using or consuming any such products. You could not solely rely upon the information we provide and make your own sessment as in the suitability or otherwise of any when product.

PRODUCT SPECIFICATION

FRESH PORK LOIN RIBS

ADDRESS TRAYMOOR LTD, KINGSTONS, MATCHING LANE, WHITE RODING, DUNMOW,

CM6 1RP.

EC LICENSE UK 1065

CONTACT DETAILS ANDREW HYDE andy@traymoor.co.uk

TEL: 01279 876033

CONTACT OUT OF

HOURS

PAUL BUCKLEY: 07496 639 602

INGREDIENTS 100% Pork

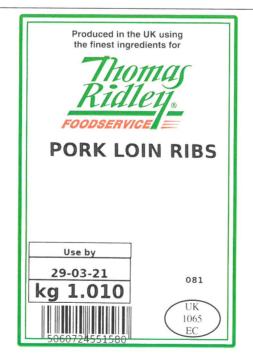
DESCRIPTION

Grey - pink coloured meat

Traymoor Product Code:

POBARIB

Label



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PRODUCT SPECIFICATION

		FRESH PORK LOIN RIBS		
ORIGIN	UK			
OMONY				
PROCESS OVERVIEW	Rack	of ribs removed from the loin		
WEIGHT EACH UNIT	600- 700g			
PACKAGING	VACII	MAN DA CKED		
PACKAGING	VACU	MN PACKED		
SHELF LIFE	FROZEN – 12 MONTHS			
	FRESH – 7 DAYS FROM DATE OF PRODUCTION			
STORAGE	FROZEN -15°C TO -25°C			
	FRESH O°C TO 4°C			
NUTRITIONAL VALUE	PER 100G RAW			
VALUE				
ENERGY KCAL	230			
PROTEIN	11	g		
CARBOHYDRATES	0	g		
SUGAR	0	g		
SALT FAT	0 13	g		
ואו	13	g		

PRODUCT SPECIFICATION

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FRESH PORK LOIN RIBS

DIET INTOLERANCE INFORMATION

INTOLERANCE INGREDIENTS	YES/NO
FREE FROM ADDITIVES	Υ
FREE FROM AZO COLOURS	Υ
FREE FROM BENZOATES	Υ
FREE FROM BHA/BHT	Υ
FREE FROM EGG/EGG DERIVATIVES	Υ
FREE FROM GLUTEN	Υ
FREE FROM GLUTAMATE	Υ
FREE FROM MILK/MILK DERIVATIVES	Υ
FREE FROM ANY NUT OR NUT DERIVATIVES	Υ
FREE FROM NUTS/NUT PRODUCTS (AS PROCESS AID)	Υ
FREE FROM PEANUTS OR PEANUT DERIVATIVES	Υ
FREE FROM SOYA/SOYA DERIVATIVES	Υ
FREE FROM SULPHUR DIOXIDE	Υ
SUITABLE FOR VEGETARIAN PRODUCTS	N
SUITABLE FOR VEGANS	N
FREE FROM WHEAT AND WHEAT DERIVATIVES	Υ
FREE FROM CRUSTACEANS	Υ
FREE FROM FISH	Υ
FREE FROM CELERY	Υ
FREE FROM MUSTARD	Υ
FREE FROM SESAME SEED	Υ
FREE FROM LUPIN	Υ
FREE FROM MOLLUSCS	Υ

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